

Master Vinaigrette



3 TBSP. RED WINE VINEGAR
½ CUP EXTRA VIRGIN OLIVE OIL
1/2 TSP. BLACK PEPPER
1/2 TSP. SALT

Combine the above ingredients in a dressing container or small canning jar. Place lid on and shake well before serving. Makes about 8 servings.

Sweet Master Vinaigrette

Use recipe above but substitute

½ CUP CIDER VINEGAR in
place of red wine vinegar.

Add:

2 TBSP. SUGAR
1 CLOVE GARLIC SLICED THIN.

Let sit for a few hours, shake, and serve.

